

INTERNATIONAL
STANDARD

ISO
6754

Second edition
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**Dried thyme (*Thymus vulgaris* L.) —
Specification**

Thym séché (Thymus vulgaris L.) — Spécifications



Reference number
ISO 6754:1996(E)

Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 6754 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 6754:1985), which has been technically revised.

Annexes A and B of this International Standard are for information only.

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Dried thyme (*Thymus vulgaris* L.) — Specification

1 Scope

This International Standard specifies the requirements for dried thyme (*Thymus vulgaris* L.) leaves in the rubbed form.

Recommendations relating to storage and transport conditions are given in annex A.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 927:1982, *Spices and condiments — Determination of extraneous matter content*.

ISO 928:—¹⁾, *Spices and condiments — Determination of total ash*.

ISO 930:—²⁾, *Spices and condiments — Determination of acid-insoluble ash*.

ISO 939:1980, *Spices and condiments — Determination of moisture content — Entrainment method*.

ISO 948:1980, *Spices and condiments — Sampling*.

ISO 6571:1984, *Spices, condiments and herbs — Determination of volatile oil content*.

1) To be published. (Revision of ISO 928:1980)

2) To be published. (Revision of ISO 930:1980)

3 Definition

For the purposes of this International Standard, the following definition applies.

3.1 dried rubbed thyme: Clean thyme consisting of the dried leaves and flowers of *Thymus vulgaris* L. in the rubbed form.

4 Description

Thyme (*Thymus vulgaris* L.) is a perennial and herbaceous plant. The leaves have a linear shape and their length varies from 1 mm to 5 mm. The leaves of dried thyme are ash green to brownish grey in colour according to their origin. The colour of the dried flower varies from purplish pink to brownish pink.

5 Requirements

5.1 Odour and flavour

Dried thyme shall have a characteristic odour and flavour, strong and aromatic varying according to the chemical strain (thymol thyme, linalol thyme, thymol/carvacrol thyme). The characteristic odour becomes stronger when dried thyme is rubbed between the fingers. Dried thyme shall be free from any foreign odour or flavour and especially from mustiness.

5.2 Freedom from moulds, insects, etc.

Dried thyme shall be free from moulds and live insects and practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification used is

greater than $\times 10$, this fact shall be mentioned in the test report.

5.3 Extraneous matter

For the purposes of this International Standard, all that does not belong to the thyme plant and all other extraneous matter of animal, vegetable or mineral origin shall be considered as extraneous matter.

The total percentage of extraneous matter shall not exceed 1 % (*m/m*) when determined by the method specified in ISO 927.

The proportion of stalks which have dimensions exceeding 10 mm in length or 2 mm in diameter shall not be more than 5 % (*m/m*) when determined by the method specified in ISO 927.

5.4 Chemical requirements

Dried thyme shall comply with the requirements specified in table 1 when tested by the specified methods.

6 Sampling

Sampling shall be carried out in accordance with ISO 948.

7 Test methods

Samples of dried thyme shall be analysed to ensure conformity with the requirements of this International

Standard by following the methods of physical and chemical analysis specified in 5.2 to 5.4 as well as in table 1. The volatile oil content shall be determined on an unground sample.

8 Packing and marking

8.1 Packing

Dried thyme shall be packed in clean and sound containers made of a material which does not affect the product but which protects it from the ingress or loss of moisture and volatile matter.

The packaging shall also comply with any national legislation relating to environmental protection.

8.2 Marking

The following particulars shall be marked directly on each container or shall be marked on a label attached to the container:

- a) name of the product and tradename;
- b) name and address of the producer or packer, or trademark;
- c) code or batch number;
- d) net mass;
- e) producing country;
- f) any other information requested by the purchaser, such as the year of harvest and the date of packing (if known); and
- g) reference to this International Standard.

Table 1 — Chemical requirements of dried thyme

Characteristic	Requirement	Test method
Moisture content, % (<i>m/m</i>), max.	12,0	ISO 939
Total ash, % (<i>m/m</i>), on dry basis, max.	14,0	ISO 928
Acid-insoluble ash, % (<i>m/m</i>), on dry basis, max.	3,5	ISO 930
Volatile oils, % (ml/100 g), on dry basis, min.	1,0	ISO 6571

Annex A (informative)

Recommendations relating to storage and transport conditions

A.1 Containers of dried thyme shall be stored in covered premises, well protected from the sun, rain and excessive heat.

A.2 The storeroom shall be dry, free from unpleasant odours and protected against entry of insects and other vermin. Ventilation shall be adjusted in such a way as to give good ventilation during dry weather

and to be fully closed under damp conditions. Suitable provisions shall be made for fumigation of store-rooms.

A.3 Containers shall be handled and transported in such a way that they are protected from the rain, sun or other sources of excessive heat, unpleasant odours and any other contamination (especially in the holds of ships).

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Annex B
(informative)

Bibliography

- [1] ISO 1108:1992, *Spices and condiments — Determination of non-volatile ether extract.*
- [2] ISO 1208:1982, *Spices and condiments — Determination of filth.*
- [3] ISO 2825:1981, *Spices and condiments — Preparation of a ground sample for analysis.*

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